中國茗茶
Chinese Premium Tea

Osmanthus Oolong (桂花烏龍茶) 每位 Per Person $48

The autumn harvest of sweet Osmanthus blossoms infused with the rich texture of oolong tea help to replenish energy and refresh the senses. Taken hot or iced, our Osmanthus Oolong Tea complements any meal-end or afternoon treat.
桂花含香，芳香幽雅，久聞不厭，有「九里香」之稱。烏龍則滑順味甘，香而不膩，互相配搭，相得益彰。

Taiwanese Lappa Tea (台灣牛蒡茶) 每位 Per Person $65

Helps maintain gastrointestinal function, and defecation; Promote metabolism, reduce fatigue and help sleeping; Keep and improve one's complexion and beauty
幫助維持消化道機能，使排便順暢；促進新陳代謝，減少疲勞感，有助於入睡；兼具養顏及美容的功效。

Bitter Melon Tea (苦瓜茶) 每位 Per Person $65

Bitter melon, rich in vitamin B, C, calcium and iron, helps to clear summer heat, improve the vision and eliminate toxic substances, cure fever and thirst.
含豐富維生素B、C、鈣及鐵等，具消暑去熱、明目、排毒等功效。主治濕熱及乾渴等。

Aged Po Li Tea (舊普洱茶) 每位 Per Person $65

Po Li. is the one tea which will improve with aging without compromising its taste. The distinctive smooth flavour of our Aged Po Li Tea assists digestion, especially after a bountiful feast.
普洱茶滋味濃烈，色澤烏潤，滋味醇厚回甘，具有獨特的陳香。具有幫助消化、暖胃、生津、止渴、醒酒解毒等多種功效。 遠年普洱經過多年珍藏，年代久遠，茶湯滋味愈醇和。

White Peony (白牡丹茶) 每位 Per Person $65

White peony tea is mainly produced at Fuding and Zhenghe area in Fujian province. White peony tea is naturally fresh in aroma, light yellow or orange yellow in colour, refreshing and good for stomach, mellow in taste.
主產區為政和、福鼎等縣。白牡丹兩葉抱一芽葉態自然，色澤深灰綠或暗青苔色，葉張肥嫩，呈波紋隆起，葉背遍布潔白茸毛，葉緣向葉背微卷，芽葉連枝。湯色杏黃或橙黃，葉底淺灰，湯色鮮醇。

Tai Hung Pao Tea (大紅袍茶) 每位 Per Person $80

With its heavy woody fragrance and deep full body flavour our Tai Hung Pao from rocky mountain terrain is appreciated by a selected few connoisseurs of tea.
為岩茶之首，有「茶王」美譽，茶韻深厚，直抵喉頭深處，轉化為餘香，似有若無，卻餘韻不息。

Deluxe Iron Buddha Tea (特级鐵觀音茶) 每位 Per Person $80

This tea is one of the popular choices of the oolong family. Its light aroma, delicate flavour, and smooth texture of our Deluxe Iron Buddha Tea refresh your senses with a calming release of oneself.
「鐵觀音」是福建安溪縣的特產，茶香濃郁，沖泡後滿屋生香，若香馥郁，非同凡「茶」，沖泡後，有天然的蘭花香，茶湯金黃、 舌底留香、滋味純濃。

Long Jing Tea (特級龍井茶) 每位 Per Person $80

Its popularity has increased with the recent research indicating that green tea contains levels of antioxidants. Enjoy a healthy alternative with our Long Jing Tea blades spiralling in your teapot.
茶湯碧綠，獨具清香，滋味甘醇，葉帶光澤，"色翠、香鬱、味醇、形美四絕"的美譽。

Bi Luo Chun (洞庭碧螺春) 每位 Per Person $80

Bi Luo Chun (碧螺春) is a famous green tea originally grown in the Dong Ting mountain of Tai Hu, Jiangsu Province, China. Also known as Bi Luo Chun, it is renowned for its delicate appearance, fruity taste, floral aroma, showy white hairs and early cropping.
清朝康熙皇帝遊覽太湖，巡撫宋公進「嚇煞人香」茶，康熙品嚐後覺香味俱佳，但覺名稱不雅，遂題名「碧螺春」。碧螺 春茶條索纖細，捲曲成螺，滿披茸毛，色澤碧綠。沖泡後，味鮮生津，清香芬芳，湯綠水澈，葉底細匀嫩。

茶/水 每位$20 芥,醬,小食 每份$30
Tea/Water $20 Per Person, Chili sauce, snack $30 Per Set
切餅費每個$150 Cut cake charge fee HK$150 each
開瓶費每瓶$350起 corkage fee HK$350 up per bottle

另加一服務費
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美食之最大賞
Best of the Best Culinary Awards

松露影雲龍 壹隻 Whole Lobster (For 4 Persons)
Sliced Whole Fresh Lobster with Homemade Supreme Truffle Sauce 2,500
(兩食) 龍蝦湯泡飯 (Two Courses) Chiu Chow Rice Congee with Lobster Broth

HOFEX 香港國際美食大獎
HOFEX Hong Kong International Culinary Classic (Bronze Award)

珊瑚水晶鳳尾蝦 每位 Per Person 198
Confit Tiger Prawn in Deluxe Seafood Sauce
(Abalone, Bird Nest, Crab Roe and Morrel Mushroom)

君綽招牌菜式
Kwan Cheuk Heen Signature Dishes

古法炆花尾斑翅 / 花尾斑尾 488
Braised Giant Garoupa Fin or Tail with Bean Curd and Pork Belly

野菌燴和牛面頰 428
Braised Waygu Beef Cheek with Wild Mushrooms

君綽海皇鮑魚魚翅湯撈飯 388
Signature Fried Rice with Shark's Fin Soup and Abalone

招牌胡椒大花蝦 (四隻) 388
Signature Pan-fried Prawn in Pepper (Four Pieces)

金湯龍蝦配伊麵 每位 Per Person 298
Braised Lobster with E-fu Noodles in Pumpkin Sauce

金銀貝蝦乾粉絲煲 268
Braised Glass Vermicelli with Dried Shrimps and Scallops in Clay Pot

白玉花尾斑球 每位 Per Person 208
Steamed Giant Garoupa Fillet with Egg White

黑松露焗釀蟹蓋 每位 Per Person 168
Baked Crab Shell Stuffed with Crab Meat and Black Truffle Paste

燕窩焗釀蟹蓋 每位 Per Person 168
Baked Crab Shell Stuffed with Crab Meat and Bird's Nest

葡汁鮮拆蟹肉焗釀響螺 每位 Per Person 128
Baked Sea Conch Stuffed with Fresh Crab Meat and Portuguese Sauce

百花炸釀蟹鉗 每件 Per Piece 98
Deep-fried Crab Claw Coated with Shrimp Paste

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京滬菜譜推介
Culinary Treasures from Beijing and Shangha

	古月龍山醉鴨舌 Simmered Duck Tongue with Chinese Wine		198
	涼拌雞絲粉皮 Chilled Shredded Chicken and Green Beans Starch Sheets in Sesame Sauce		128
	濃湯花膠雲吞雞 Double Boiled Superior Chicken with Fish Maw and Dumplings		388
	雪裏紅毛豆年糕大閘蟹 Sautéed Rice Cakes with Hairy Crab, Pickled Vegetables and Beans		388
	京蔥三鮮爆海參 Braised Sea Cucumber, Shrimps and Squids with Spring Onion		368
	京滬樟茶鴨 Smoked Duck with Tea	半隻 Half	368
	蟹粉黃金鍋巴 Braised Crab Meat and Roes with Crispy Rice Crackers		328
	韭黃炒鱔糊 Stir-fried Yellow Eel and Chive		328
	龍井河蝦仁 Sautéed River Shrimp with Long Jing Tea Leaf		268
	高湯蟹粉獅子頭 Double Boiled Meat Ball with Hairy Crab Roe	每位 Per Person	128
	酒香東坡肉 Braised Pork Belly with Soya Sauce Honey and Chinese Wine	每位 Per Person	108
	上海粗炒麵 Fried Thick Noodles with Shredded Pork and Cabbage		228
	嫩雞煨麵 Stewed Noodles with Shredded Chicken in Soup	每位 Per Person	108
	高力豆沙香蕉球 Deep Fried Egg White with Red Bean Paste and Banana	三件 Three Pieces	108
	北京驢打滾 Glutinous Rice Rolls with Sweet Bean Flour	六件 Six Pieces	108

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餐前小食
Appetisers

蜜味桂花燒脆鱔 Grilled Eel with Osmanthus and Honey Sauce		268
花雕醉雞 Simmered Chicken with Chinese Wine	例 Regular 半隻 Half / 壹隻 Whole	238 380/620
蒜香椒鹽鳳尾蝦 Deep-fried Prawn with Spicy Salt and Garlic		228
脆皮窩貼小棠菜 Deep-fried Bean Curd Sheet Stuffed with Cuttlefish Paste and Vegetables		188
蔴辣海參脆茄子 Braised Crispy Egg Plants with Sea Cucumber and Spicy Sauce		188
肉崧鴨粒叉子芝麻燒餅 Stir-fried Minced Duck and Pork Served with Sesame Buns		188
陳醋海蜇花拼青瓜 Chilled Jelly Fish with Sliced Cucumber in Aged Vinegar		138
椒鹽鮮魷魚 Deep-fried Squids with Spicy Salt		138
蒜泥白肉 (制作需時二十分鐘) Sliced Pork with Garlic and Spicy Sauce (Preparation Time 20 Minutes)		138
巴蜀口水雞 Poached Chicken in Spicy Chili Sauce		138
夫妻肺片 Sliced Ox Tripe, Beef Shank and Pork Tongue in Chili Sauce		138
五香金錢牛腰 Marinated Beef Shank with Chinese Herb		138
杭城素鵝 Deep-fried Bean Curd Sheet Roll		128
椒鹽野生菌 Deep-fried Wild Mushrooms with Spicy Salt		108
陳醋虎皮椒 Marinated Green and Red Pepper in Aged Vinegar		108
陳醋皮蛋肉崧豆腐 Chilled Bean Curd with Preserved Egg and Minced Pork in Chinese Vinegar		98
陳醋雲耳 Marinated Black Fungus in Aged Vinegar		88

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燒烤
Barbecued

君綽脆皮燒鵝 Roasted Goose	例 Regular 半隻 Half / 壹隻 Whole	218 400/720
北京片皮鴨 (兩食) Roasted Peking Duck (Two Courses)	半隻 Half 壹隻 Whole	400 680
湘蓮燒鴨 Roasted Duck	半隻 Half 壹隻 Whole	260 480
燒味拼盤 Barbecued Meat Platter	雙拼 2 Choices 叁拼 3 Choices	190 238
化皮乳豬件 Roasted Suckling Pig		298
脆皮燒腩仔 Roasted Pork Belly		168
蜜汁叉燒 Barbecued Pork		148

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魚翅 / 燕窩及鮑魚海味類
Shark's Fin / Bird's Nest / Abalone and Dried Seafood

每位 Per Person

蠔皇原隻吉品乾鮑 (20 頭) Braised Dried 20-head Superior Abalone in Oyster Sauce	2,280
鮮蟹肉蟹皇燴官燕 Braised Superior Bird's Nest with Fresh Crab Meat and Crab Butter	688
蠔皇原隻 3 頭鮑魚拌玉蘭 Braised 3-head Abalone with Baby Kale in Oyster Sauce	588
金湯燴花膠扒 Braised Fish Maw Fillet in Pumpkin Soup	488
關西遼參扣鵝掌 Braised Kansai Sea Cucumber with Goose Web	388
蠔皇花膠扣鵝掌 Braised Fish Maw with Goose Web in Oyster Sauce	388
4 頭鮑魚扣鵝掌 Braised 4-head Abalone with Goose Web	368
南非 6 頭鮮鮑扣海參 Braised 6-head South African Fresh Abalone with Sea Cucumber	338
南非 6 頭鮮鮑扣花菇 Braised 6-head South African Fresh Abalone with Button Mushroom	288
瑤柱燕窩羹 Braised Bird's Nest Soup with Conpoy	238
雞茸燕窩羹 Braised Bird's Nest Soup with Mashed Chicken	238

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魚翅 / 燕窩及鮑魚海味類 (制作需時十五分鐘)
Shark's Fin / Bird's Nest / Abalone and Dried Seafood
(Preparation Time 15 Minutes)

	每位 Per Person
蟹皇蟹肉燴官燕 Briased Premium Bird's Nest with Crab Butter and Crab Meat	688
冰花燉官燕 Double Boiled Bird's Nest in Melted Rock Sugar	688
紅燒五羊大鮑翅 (三兩) Braised Wuyang Wing Shark's Fin (3 Tael) Soup	688
高湯雲腿五羊翅 (三兩) Briased Wuyang Wing Shark's Fin (3 Tael) with Yunnan Ham in Superior Broth	688
松茸竹笙燉鮑翅 (二兩) Double Boiled Superior Shark's Fin (2 Tael) Soup with Bamboo Piths and Matsutake	588
濃雞湯雲腿燉鮑翅 (二兩) Double Boiled Superior Shark's Fin (2 Tael) with Yunnan Ham in Rich Chicken Broth	488
鮮蟹肉大生翅 (兩半) Braised Shark's Fin (1.5 Tael) Soup with Crab Meat	388
紅燒花膠大生翅 (兩半) Braised Shark's Fin (1.5 Tael) Soup with Fish Maw	388
鮑絲花膠燴魚翅 (兩半) Braised Shark's Fin (1.5 Tael) Soup with Shredded Abalone and Fish Maw	388
炒桂花瑤柱 Sautéed Shredded Conpoy with Osmanthus	288

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湯羹類
Soup

迷你佛跳牆 (限量供應) Double Boiled Abalone, Shark's Fin and Fish Maw in Superior Soup (Offer is Subject to Availability)	每位	Per Person	388
川芎白芷燉魚頭 Braised Fish Head with Ligustici and Angelica Dahurica	每窩	Tureen	388
陳腎花膠燉西洋菜湯 Double-boiled Water Cress Soup with Fish Maw and Dried Duck Kidney	每窩 每位	Tureen Per Person	638 188
姬松茸螺頭燉豬腰湯 Double-boiled Pork Shank Soup with Blaze Mushroom and Conch	每窩 每位	Tureen Per Person	468 138
蟲草花象拔蚌燉雞湯 Double-boiled Chicken Soup with Cordyceps Flower and Geoduck	每窩 每位	Tureen Per Person	468 138
杏汁菜膽燉豬肺湯 Double-boiled Pig's Lung Soup with Almond Juice and Cabbage	每窩 每位	Tureen Per Person	468 138
明火豐料養生靚湯 Soup of The Day	每窩 每位	Tureen Per Person	238 88
松茸竹笙燉菜膽 Double Boiled Matsutake Soup with Bamboo Pith and Cabbage	每位	Per person	228
瑤柱海皇羹 Braised Seafood Soup with Conpoy	每位	Per Person	138
生拆蟹肉粟米羹 Braised Fresh Crab Meat Soup with Sweet Corn	每位	Per Person	108
竹笙西湖牛肉羹 Braised Beef Soup with Bamboo Pith and Egg White	每位	Per Person	98
酸辣湯 Hot and Sour Soup	每位	Per Person	98

粥類
Congee

原隻鮑魚雞粥 Braised Abalone 8-head and Chicken Congee	每位	Per Person	238
生滾斑片粥 Braised Garoupa Congee	每位	Per Person	120
白粥 Plain Congee	每碗	Per Bowl	20

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生猛海鮮
Live Seafood from The Market

是日游水海魚 Seasonal Live Seafood	時價 Market Price
大東星斑 / 東星斑 / 老虎斑 / 紅斑 Giant Leopard Coral Garoupa / Leopard Coral Garoupa / Tiger Garoupa / Red Garoupa	時價 Market Price
蘇鼠斑 / 沙巴花尾斑 (可選大小) Humpback Garoupa / Giant Garoupa (Available Size for Selection)	時價 Market Price

海鮮小菜
Seafood

薑蔥乾焗銀雪魚 Baked White Cod with Ginger and Spring Onion		438
荷香豉汁蒸蝴蝶鱔 Steamed Eel with Black Bean Sacue in Lotus Leaf		428
西蘭花如意活花尾斑球 Sautéed Giant Garoupa Fillet with Elm Fungus and Broccoli		398
雲勝魚湯浸花尾斑球 Poached Giant Garoupa Fillet with Fungus and Vegetable in Fish Broth		398
芥末脆蝦球 Deep-fried Prawn with Wasabi		398
濃湯石窩鮑魚海皇豆腐 Braised Abalone and Assorted Seafood with Chicken Soup in Stone Pot		388
酒香石燒大蝦煲 Sautéed Prawns with Chinese Wine in Stone Pot		388
蟹肉香芒脆米卷 Deep-fried Crispy Rice Roll with Crab Meat and Mango	八件 Eight Pieces 四件 Four Pieces	388 208
黑松露百花煎釀豆腐 Pan-fried Bean Curd with Stuffed Shrimp Paste and Black Truffle		388
乾貝芙蓉鮮帶子 Scramble Eggs with Scallop and Conpoy		368
椒鹽脆皮沙巴斑頭腩 Fried Crispy Giant Garoupa Fillet with Spicy Salt		338
魚香海皇茄子船 Braised Sea Cucumber, Shrimp and Fish Maw with Salted Fish on Eggplant		268

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家禽類
Poultry

瓦罉甜梅菜頭抽焗雞 (制作需時四十五分鐘) Braised Chicken with Preserved Vegetables and Soya Sauce in Clay Pot (Preparation Time 45 Minutes)	壹隻 Whole	528
醬香碌鵝 Braised Goose in Traditional Style	半隻 Half 壹隻 Whole	400 780
荔芋梅子鴨 Braised Duck with Taro and Salted Plum	半隻 Half 壹隻 Whole	300 520
酒香蜜味豉油雞 Marinated Chicken with Soya Sauce Honey and Chinese Wine	例 Regular 半隻 Half / 壹隻 Whole	160 300/528
芝麻鹽焗雞 Baked Salty Chicken with Sesame	半隻 Half 壹隻 Whole	300 528
南乳手烤雞 Roasted Chicken Marinated with Fermented Red Bean Curd	半隻 Half 壹隻 Whole	300 528
麻辣川味石窩雞 Braised Chicken with Spicy Paste in Stone Pot	半隻 Half 壹隻 Whole	300 528
君綽炸子雞 Deep-fried Crispy Chicken	半隻 Half 壹隻 Whole	300 528
蝦籽柚皮鵝掌肉丸煲 Braised Premier Shaddock Ped with Goose Web, Meat Ball and Shrimp Roe in Clay Pot		388
荷香松茸花菇蒸滑雞 Steamed Chicken with Mixed Mushroom in Lotus Leaf		368
薑蔥魚肚乳鴿煲 Braised Pigeon with Fish Maw in Clay Pot		228
香麻辣子雞 Fried Crispy Chicken with Dried Red Pepper		228
杏脆西檸煎軟雞 Deep-fried Deboned Chicken Coated with Almond Flake and Lemon Sauce		228
椒醬腰果雞丁 Sautéed Diced Chicken with Cashew Nuts and Bell Peppers		188
生炸中山妙齡鴿 (制作需時四十分鐘) Deep-fried Crispy Pigeon (Preparation Takes 40 Minutes)	壹隻 Whole	138

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豬 牛 羊 類
Beef, Lamb and Pork

黑椒和牛石頭燒 Sautéed Wagyu Beef with Black Pepper in Stone Pot	428
蘿蔔清湯崩砂腩 Braised Beef Brisket and Turnips in Broth	398
火焰酒香羊鞍扒 Pan-fried Lamb Chop with Chinese Wine	368
汁燒蒜片爆牛柳 Stir-fried Beef Tenderloin with Garlic Gravy	338
大漠手抓羊 Braised Lamb Spare Rib with Bean Curb Stick	328
香芋南瓜黑豚肉煲 Braised Berkshire Pork Ribs with Taro and Pumpkin in Clay Pot	328
四川水煮 : 牛肉 或 魚片 Spicy Sichuan Red Chili Soup with Beef or Sliced Fish Fillet	328
XO 醬蘆筍炒澳洲羊肉 Sautéed Australian Lamb with Asparagus and XO Sauce	298
山楂話梅豬手 Braised Pork Knuckle with Marinated Plum ,Aged Vinegar and Hawthorn Juice	268
蜜味喼汁焗肉排 Wok-fried Pork Ribs with Worcestershire Sauce	268
無錫肉排 Braised Pork Ribs in Chinese Vinegar	268
尖椒土豆牛柳絲 Sautéed Shredded Beef with Peppers and Potatoes	268
馬友鹹魚茸煎肉餅 Pan-fried Pork Cake with Minced Salted Fish	238
桂花柚子蜜香骨 Deep-fried Pork Ribs with Pomelo Osmanthus Sauce	208
菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	198
魚香茄子肉碎煲 Braised Eggplant with Minced Pork and Salted Fish in Clay Pot	188
石窩麻婆豆腐 Mapo Tofu in Stone Pot	188

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蔬菜類
Vegetable

北海道鮮淮山百合銀杏炒蘭度 Sautéed Hokkaido Yam with Kale, Gingko and Lily Bulb	198
黑松露菌煎釀日本豆腐 Pan-fried Japanese Bean Curd with Black Truffle	188
北菇竹笙扒日本豆腐 Braised Japanese Bean Curd with Black Mushroom and Bamboo Pith	188
竹笙鼎湖上素 Braised Bamboo Pith, Elm Fungus and Assorted Vegetable	188
摩利菌榆耳千層豆腐 Braised Bean Curd Sheet with Elm Fungus and Morel Mushrooms	178
紅燒茄子素雞 Braised Mock Chicken with Eggplant	168
甜梅菜蒸菜心 Steamed Choy Sum with Sweet Preserved Vegetable	168
金湯珍菌翡翠苗 Simmered Bean Sprouts With Mixed Mushrooms in Pumpkin Soup	168
摩利菌釀有機節瓜環 Braised Organic Marrow Stuffed with Morel Mushroom	168
綠柳垂絲 Sautéed Shredded Cucumber and Enoki Mushroom with Steamed Egg White	148
清炒時蔬 Stir-fried Seasonal Vegetables	138
千絲腐皮卷 Deep-fried Bean Curd Sheet Rolled with Mushrooms	128

另加一服務費
All prices are subject to 10% service charge
如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員
If you have allergies to any food, please inform service staff before ordering

粉 麵 飯
Noodles and Rice

雲耳勝瓜魚湯花尾斑球湯鮮米線 Thick Rice Noodles in Soup with Giant Garoupa Fillet, Black Fungus and Sliced Loofah	每窩 Tureen	318
乾炒美國肉眼牛肉河粉 Fried Rice Noodles with Sliced Angus Beef in Soya Sauce		268
瑤柱金菇黑松露菌炆伊麵 Braised E-fu Noodles with Black Truffle, Enoki Mushroom and Conpoy		238
味菜澳洲牛柳絲煎米粉 Pan-fried Rice Vermicelli with Shredded Australian Beef Tenderloin		228
濃湯崩沙牛腩麵 Noodles in Thick Soup with Beef Brisket		228
XO 醬珍菌雞球煎脆麵 Pan-fried Crispy Egg Noodles with Chicken and Mushroomsin XO Sauce		228
雪菜火鴨絲銀芽炒瀨粉 Sautéed Thin White Noodles with Shredded Duck Meat, Bean Sprouts and Preserved Vegetables		208
豉汁排骨蒸陳村粉 Steamed Rice Noodles with Short Rib's and Black Bean Sauce		208
欖菜肉碎蒸陳村粉 Steamed Rice Noodles with Minced Pork and Preserved Vegetables		208
竹笙菩提上素生麵 Noodles with Bamboo Pith and Assorted Vegetables in Soup		208
鴨肝澳洲牛崧炒香苗 Fried Rice with Minced Australian Beef and Duck Liver		288
XO 松露櫻花蝦蟹肉炒脆香米 Fried Crispy Rice with Crab Meat, Sergestid Shrimps and XO Truffle Sauce		268
瑤柱蛋白帶子炒紅糙米 Fried Organic Wild Rice with Diced Scallop, Egg White and Conpoy		238
家鄉福建炒香苗 Fried Rice in Fujian Style		228
特式肉躁甜梅菜煲仔窩飯 Fried Rice with Minced Pork and Preserved Vegetables in Clay Pot		208
絲苗白飯 / 紅糙米 Steamed Rice / Steamed Organic Wild Rice	每碗 Per Bowl	20 / 25

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